



**INSTRUCTION MANUAL**  
**1000W MULTI-FUNCTIONAL FOOD PROCESSOR**



# **1000W MULTI-FUNCTIONAL FOOD PROCESSOR INSTRUCTION MANUAL**

MODEL NO.: BBK1111

## **IMPORTANT SAFEGUARDS**

1. Please read through the following safety precautions carefully before switching on the Food Processor.
2. Keep this instruction manual in a safe place for future reference. Also keep the sales receipt and, if possible, the gift box with the inner packaging.
3. Failure to follow all the instructions listed may result in electric shock, fire or serious personal injury.
4. Before plugging the Food Processor into the mains electrical supply, check that the voltage and power supply comply with the specifications indicated on the rating plate of the appliance.
5. Do not plug the appliance into the power supply until it is fully assembled and always unplug before disassembling the appliance or handling the blade.
6. The Food Processor is not intended for use for by persons (including children) with reduced physical and sensory capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.
7. Always place the Food Processor on a stable, flat, heat-resistant surface. Also ensure that the surface can take the weight of the unit during use.
8. The Food Processor is intended for DOMESTIC USE ONLY and should not be used for commercial purposes. The Food Processor should only be used for its intended purpose.
9. Always keep the Food Processor out of reach of children. Close adult supervision is necessary when the Food Processor is used by or near children.
10. Do not leave the Food Processor unattended when in use.
11. Do not move or lift the Food Processor while it is operating or while it is connected to an electrical socket.
12. The use of attachments not specifically recommended by the manufacturer must not be used as they may cause personal injury or damage to the appliance.
13. Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
14. Do not operate the Food Processor if the plug or power cord has been damaged, is not working properly, has been dropped or has been exposed to water or other liquid.
15. Check the Food Processor power cord carefully regularly for damage. If the power cord is damaged in any way, the manufacturer or its service agent or a similarly qualified person must replace it in order to avoid an electrical hazard.
16. Do not allow the power cord to hang over sharp table edges or come into contact with hot surfaces.
17. Make sure that the Food Processor is switched off and remove the plug from the mains electrical supply when it is not in use, before it is cleaned, before changing accessories or moving parts and while it is being repaired.
18. To prevent the risk of electrical shock, do not immerse the power cord, plug, or any non-removable parts of this Food Processor in water or any other liquid.
19. The Food Processor base must not be submerged in water, as any contact with the electrical parts would create the risk of malfunction and electric shock. Do not use the appliance with wet hands.
20. Do not use the Food Processor outdoors.
21. Always switch the power off before removing the plug from the wall socket.
22. To unplug the appliance, grasp the plug firmly and remove it from the mains electrical supply. **DO NOT PULL ON THE CORD.**

23. Never use the Food Processor if it is damaged in any way.
24. A qualified electrician should do all repairs. Improper repairs may place the user at risk.
25. When handing this product over to a third party, ensure that this instruction manual accompanies the appliance.

### **SPECIAL PRECAUTIONS**

1. Never use your fingers or an object (e.g. a spatula) to push ingredients down the feeding tube while the appliance is running. Only use the Pusher supplied for this purpose.
2. Be very careful when you handle the Discs, Blender Blade Unit or Food Processor Blade Unit. Be especially careful when you remove them from the Food Processor Bowl or Blender Jug, when you empty the bowl or jug and when you clean them. Their cutting edges are very sharp.
3. Never switch off the appliance by turning the Blender Jug, the Food Processor Bowl or the Juicer Bowl. Always switch off the appliance by turning the speed control knob to OFF.
4. Switch off the appliance before you detach any accessory.
5. Unplug the appliance immediately after use.
6. Always unplug the appliance before you reach into the Blender Jug with your fingers or an object (e.g. a spatula).
7. Wait until moving parts stop running before you remove the lids from the bowls or from the jug.
8. Never use any accessories or parts from other manufacturers or that supplier does not specifically recommend. Use only the accessories supplied with the Food Processor.
9. Do not exceed the maximum content indicated on the Food Processor Bowl or the Blender Jug.
10. Do not use the Juicer if the sieve is damaged.
11. Consult the tables in this user manual for the correct quantities and processing times.
12. Thoroughly clean the parts that come into contact with food before you use the appliance for the first time.
13. Allow hot ingredients to cool down before you process them (MAX temperature 80°C).

### **BUILT-IN SAFETY LOCK**

This feature ensures that you can only switch on the appliance if you have correctly assembled the Blender Jug with blade unit, the Food Processor bowl, the Juicer bowl with coupling unit or the Citrus Press onto the motor unit. If the Blender Jug with blade unit, the Food Processor bowl, the Juicer Bowl with coupling unit or the Citrus Press are not assembled correctly, i.e. when it has been turned in the direction of the 'locked' symbol as far as possible ('click'), the built-in safety lock will prevent the appliance from operating.

### **TECHNICAL DATA**

Power: 220-240V ~ 50Hz/60Hz

Power: 820-1100W

### **5 YEAR GUARANTEE**

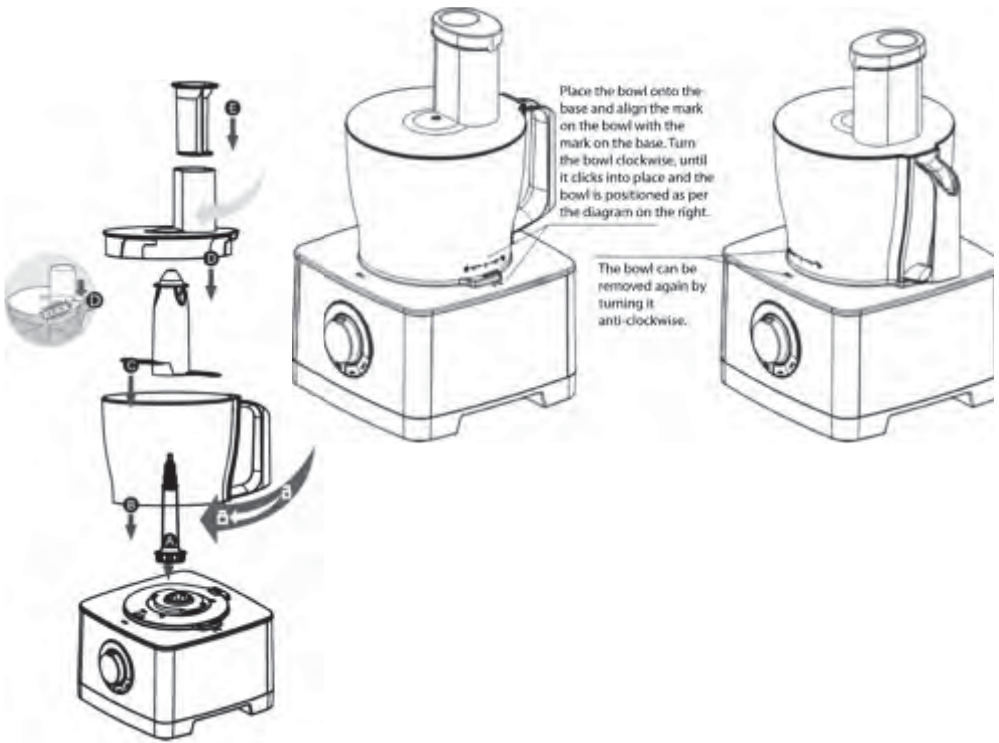
## KNOW YOUR FOOD PROCESSOR



1. Juicer Feeding Chute
2. Stainless Steel Blade
3. Juicer Base
4. Stainless Steel Base
5. Variable Speed Control
6. Food Processor Feeding Chute
7. Food Processor Bowl
8. Food Processor Pusher
9. Citrus Juicer
10. Spindle
11. 3 Stainless Steel Discs

12. Potato Mashing Disc
13. Grinder
14. Dough Hook
15. Stainless Steel Blade
16. Blender Inlet
17. Blender Cover
18. Blender Jug
19. Blender Blade
20. Double Beater
21. Spatula

## ASSEMBLY / DISASSEMBLY



### CHOPPING BLADE

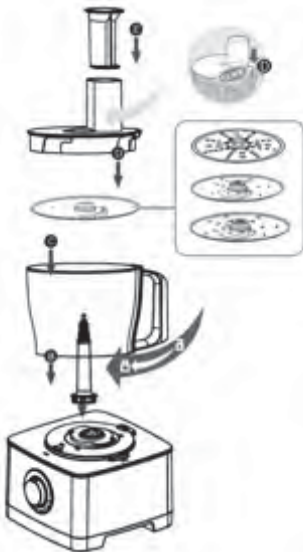
1. Always insert the chopping blade firmly into place in the Food Processor bowl before you add ingredients. Do not run the appliance for too long when chopping hard cheese or chocolate. These ingredients may become hot and begin to melt and turn lumpy.
2. Do not use the chopping blade to chop very hard ingredients such as coffee beans, nutmeg, turmeric or ice cubes, as they may damage the blades.
3. Do not fill the bowl beyond the MAX indication.
4. The standard processing time for all chopping is 30-60 seconds.
5. To chop onions, use the PULSE button to control the size of the pieces and prevent the onions from being chopped too finely.
6. If food sticks to the blade unit or to the inside of the Food Processor bowl:
  - Switch off the appliance.
  - Remove the lid from the Food Processor bowl.
  - Remove the ingredients from the blade unit or from the wall of the bowl with a spatula.

## DOUGH HOOK (KNEADING ACCESSORY)



1. Always insert the Dough Hook (Kneading accessory) into the Food Processor bowl before adding ingredients.
2. The standard processing time for all kneading jobs is 30-180 Seconds.

## 3 STAINLESS STEEL DISCS



1. Only use the Pusher when feeding ingredients down the feeding tube. Do not use your fingers or any other utensil.

2. Do not run the appliance for too long when shredding hard cheese. Otherwise the cheese will become hot, start melting and turn lumpy.
3. Do not use the Shredding Disc to shred chocolate. Only use the Food Processor blade unit for this purpose.
4. Do not fill the bowl beyond the MAX indication.
5. Pre-cut large ingredients to ensure that they fit into the feeding tube.
6. Fill the feeding tube evenly for the best results.
7. When you shred or granulate soft ingredients, use a low speed to prevent the ingredients from turning into a puree.
8. If the ingredients you are going to shred or slice have a small diameter, put the Outer Pusher in the feeding tube to make the feeding tube smaller. Then use the Inner Pusher to push the ingredients down the feeding tube.
9. When processing large amounts of ingredients, process small batches separately and empty the bowl between batches.

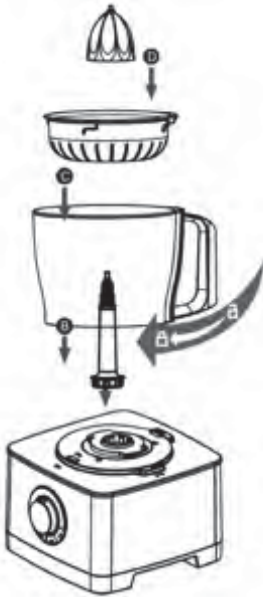
## DOUBLE BEATER



1. You can use the Double Beater to whip cream, to whisk eggs and egg whites and to make instant pudding, mayonnaise and sponge cake mixture. Do not use the Double Beater to prepare cake mixtures with butter or margarine or to knead dough. Use the Dough Hook (kneading accessory) for these jobs.
2. Do not fill the bowl beyond the MAX indication.
3. Make sure the bowl and the Double Beater are dry and free from grease when you whisk egg whites.
4. Always clean the Double Beater after use.



## CITRUS PRESS



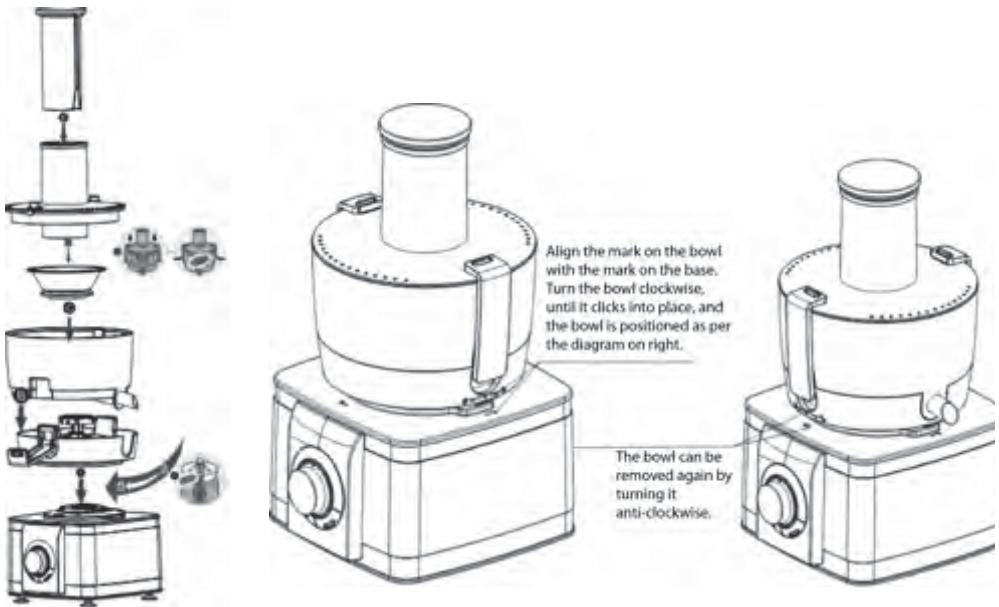
1. The Citrus Press has a built-in safety lock: the Citrus Press only works when the sieve is assembled properly onto the motor unit and the cone is assembled properly in the sieve. Only when all parts have been assembled properly will the cone start rotating when it is switched on.
2. Use only the minimum speed setting. Do not fill the bowl beyond the MAX indication.
3. Set the control knob to the minimum speed setting.
4. Cut the fruit to be used in halves. Press the half fruit onto the cone.

### NOTE:

It is necessary to remove the pulp from the sieve from time to time. To remove the pulp, switch off the appliance and remove the bowl from the appliance with the sieve and cone on it.

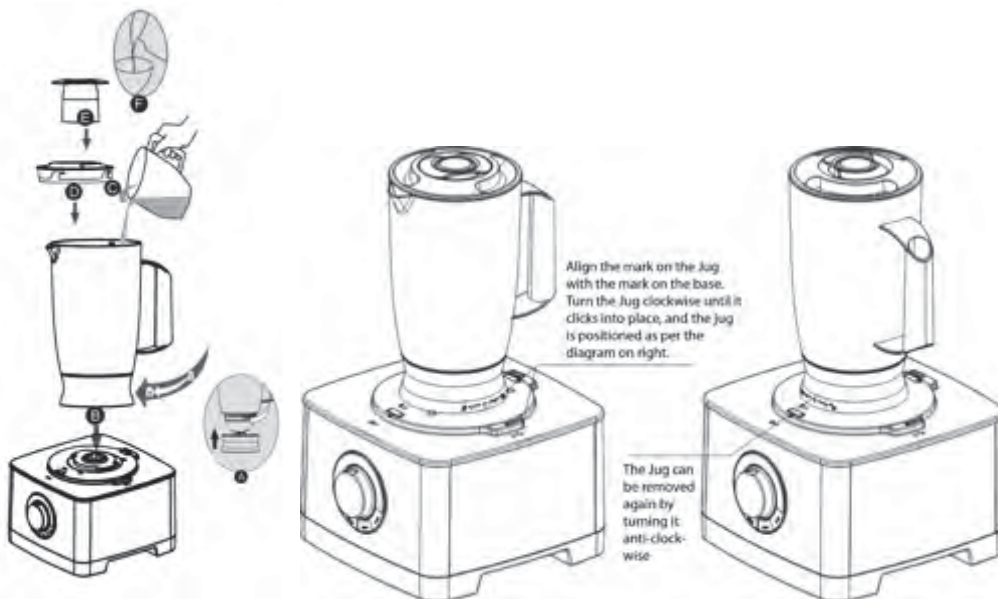
Position the bowl with the spout on the right side of the base. It will not operate with the spout positioned on left side.

## JUICER



1. Never insert your fingers or another object (e.g. a fork, knife, spoon or spatula) into the feeding tube.
2. Only use the Pusher supplied with the appliance for this purpose.
3. Wait until the sieve has completely stopped rotating before you remove the lid.
4. Always check the sieve before use. Do not use the juicer if there is any damage to the sieve or to the grating disc.
5. The standard processing time for all juicing jobs is 30-90 seconds.
6. Peel fruit such as pineapples and melons before you juice them.
7. Stone cherries, plums, apricots, peaches, etc. before you juice them.
8. Always assemble the Juicer with the handle on the right side of the machine

## BLENDER











1. Always assemble the sealing ring onto the Blender Blade unit before you attach the blade unit to the Blender Jug.
2. Always allow the appliance to cool down for ten minutes after you have processed two batches.
3. Never open the lid when the Blender is in operation.
4. The Built-in safety lock ensures that the Blender can only be switched on when the Blender Jug is aligned correctly and that the ridge on the blade unit is aligned with the 'locked' symbol on the base unit.
5. To add liquid during blending, remove the measuring cup and pour the liquid into the Blender Jug through the hole in the lid.
6. Cut solid ingredients into smaller pieces before you process them.
7. If you want to prepare a large quantity, process small batches of ingredients instead of a large quantity at once.
8. Try to use cooked ingredients when you blend a soup.
9. When processing a liquid that is hot or tends to foam (e.g. milk), do not pour more than 1 litre into the blender jug at a time, to avoid spillage.
10. If you are not satisfied with the result, switch off the Blender and stir the ingredients with a spatula. Remove some of the contents to process a smaller quantity or add some liquid.

**NOTE:** If ingredients stick to the wall of the Blender Jug:

1. Switch off the Blender and unplug it.
2. Remove the lid and use a spatula to remove the ingredients from the wall of the jug.
3. Avoid touching the blades with the spatula.
4. If solid pieces become lodged between the blades, remove the Blender Jug from the base before attempting to remove the pieces.

## CHOOSING A SPEED FOR ALL FUNCTIONS

TOOL/ ATTACHMENT	PICTURE	FUNCTION	SPEED	MAXIMUM CAPACITY	RUNNING TIME	REST TIME
Stainless Steel Blade		Chopping meat  Cutting vegetables	MIN – MAX	500g	30sec	1min
Dough Hook		Dough making  Dough kneading	MIN	500g flour 280ml water	30sec	1min
Discs-Slicing / Shredding / Chipping / Mashing		Slicing / shredding / chipping / mashing food and vegetables such as Carrots, Cheese, Cucumber, etc.	MID – MAX	1200ml	1min	2min
Mixing / Blending Components		Make jam, milk shake, soup, etc	MID – MAX	1500ml	1min	2min
Citrus Press Components		Citrus fruit juicing	MIN	1200ml	1min	2min
Mill / Grinding Components		For spices, coffee beans etc. milling	MID – MAX	120g	20sec	1min

Double Beater Components		Egg white	MAX	2-6 piece	3min	3min
Juicer Extractor Attachments		<p>Make juice: Apple, Carrot, Pear, etc.</p> <p>Aqueous fruit: Watermelon, Grape, Strawberry</p>	<p>MAX</p> <p>MIN</p>	1000g	2min	2min

## TROUBLESHOOTING

PROBLEM	SOLUTION
The appliance does not switch on.	<ul style="list-style-type: none"> <li>Make sure that the indicator marks (on the lid of the bowl, on the bowl, on the blender jug and on the motor unit) are aligned.</li> </ul>
The appliance suddenly stops running.	<ul style="list-style-type: none"> <li>The lid of the bowl may have become undone during a heavy processing job. Close the lid properly. The appliance will start working again.</li> <li>The appliance is too hot. Set the control knob to OFF to switch off the appliance and remove the mains plug from the wall socket. Allow the appliance to cool down to room temperature. Plug the appliance in again and switch it on. Process smaller batches.</li> </ul>
The motor of the device runs but cone of the citrus press does not turn.	<ul style="list-style-type: none"> <li>Check that the shaft on the Citrus Press is properly attached.</li> <li>Check that the sieve of the Citrus Press is properly attached. (Indication on the sieve points to indication on the handle of the bowl).</li> </ul>
Can I clean all removable parts in the dishwasher?	<ul style="list-style-type: none"> <li>Yes, except the motor unit and the protection cap for the blade unit.</li> </ul>
What does 'PULSE' mean?	<ul style="list-style-type: none"> <li>When you press the PULSE button, the appliance will run at its highest speed as long you keep pressing the button.</li> <li>Using the PULSE button is recommended if you want to have more control over the processing job, for instance when you are chopping.</li> </ul>
Can I pour boiling hot ingredients into the blender jar?	<ul style="list-style-type: none"> <li>No, let the liquids or ingredients cool down to 80°C to avoid damaging the accessories.</li> </ul>
Why does the motor produce a smell during processing?	<ul style="list-style-type: none"> <li>It is very common for a new appliance to give off a smell or emit some smoke the first few times it is used. This will stop after using the appliance a few times.</li> <li>The appliance may also give off a smell or emit smoke if it has been used continuously for too long. In that case you have to switch the appliance off and let it cool down for 60 minutes.</li> </ul>
What should I do when the blade unit or motor gets blocked during processing?	<ul style="list-style-type: none"> <li>Switch the appliance off and use a spatula to dislodge the ingredients that block the blade unit.</li> <li>It is recommended to process small quantities.</li> </ul>
What should I do if the blender leaks?	<ul style="list-style-type: none"> <li>Switch the appliance off and pour out the ingredients.</li> <li>Then remove the blade unit interface.</li> <li>Check if the sealing ring has been assembled properly on the blade unit.</li> </ul>
Why does the ICE function not work?	<ul style="list-style-type: none"> <li>To use the ICE button, first turn the control knob to position ON.</li> <li>Then push the ICE button.</li> </ul>

## CLEANING AND MAINTENANCE

1. Always unplug the appliance before removing the attachments and before cleaning the Base.
2. Never immerse the Base in water or any other liquid.
3. Clean the Base by wiping it with a damp soapy cloth.
4. Do not use scouring pads, steel wool or any abrasive cleaning agent to clean the Base as these may damage the outer surface of the appliance.
5. The Food Processor Bowl and Blender Jug can be pre-washed with the use of the PULSE button. Simply add some water and washing-up liquid to the dirty bowl or jug and secure the lid. Then press the PULSE button until the bowl or jug is clean. When pre-washing the Food Processor Bowl in this way, make sure the Food Processor Blade is assembled in the Bowl.
6. Disassemble and clean all the attachments separately. Attachments can be washed in warm soapy water.
7. Be careful not to touch blades or any sharp parts during use and cleaning.
8. **IMPORTANT:** Allow all parts to dry fully after cleaning before assembling and using again.
9. After washing and drying, store the appliance with its attachments in a dry, safe place out of reach of children.

## ENVIRONMENT FRIENDLY DISPOSAL



This marking indicates that this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material resources. To dispose of your appliance correctly, please contact or take it to your local refuse / recycling centre. Alternatively, contact your local council for information on your local re-use centre. Please make this product environmentally safe for recycling.



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